

Coffee Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **52.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Malting - Pale Ale | 2 kg (50%) | 80 % | 8 |
| Grain | Pszeniczny | 0.3 kg (7.5%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (7.5%) | 68 % | 900 |
| Grain | Melanoiden Malt | 0.25 kg (6.3%) | 80 % | 39 |
| Grain | Castle Cafe | 0.25 kg (6.3%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.25 kg (6.3%) | 55 % | 1100 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (10%) | 75 % | 8 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (6.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| danstar nottingham | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Other | laktoza | 500 g | Boil | 10 min |
| Spice | kawa muffinka | 100 g | Secondary | 7 day(s) |